243 flint-corn," and the other as "dent corn." The various colors are secondary characteristics, and cannot be classified as distinct specimens.[20] The bean preferred is a variety 244 (*Phaseolus vulgaris* L.) found, in Costa Rica, only among the *Boruca*.[21] It is a pole bean, and is red with large white spots.

241 The Indians visit their farms daily, leaving [512] the village early each morning and returning about four or five in the afternoon. They [262] take with them a lunch usually consisting of one or two items including either a tamale called *tʃari-ko*, which is made of dried green plantains, or chicha made from corn. The [462] primary clearing of the forest to make the field is done by both men and women. The felled trees are burned in the dry season, and from then on, only the women, often assisted by the children, do the work.

245 In the village, and often on the savannas, guavas (*guayabos*) (*Psidium Guajava* L.), *Inga* (guavas) (*Inga spectabilis* [Vahl] Willd.), Spanish plums, *jocotes* (*Spondias purpurea* L.), and nances (*Byrsonima crassifolia* [L.] DC.) are found. These trees, although apparently not cultivated today, may well have been so in ancient times.

Gathering and Cultivating Methods. 412 The agricultural implements of the present- [177] day *Boruca* are almost completely borrowed from the *ladino*. The common tools are broad machetes and *macanas*, which have possibly evolved from a digging stick, and are made with a wooden shaft or handle and a small iron flat-edged blade at one end. This is used for digging holes or even cutting roots in the field. Spades and an instrument called a *cuchillo*, which is a long knife or machete, are also common.

243 The women open holes for sowing, using a [462] long pole with a point at one end. The seeds are carried in a gourd (see p. 19) in one hand, and sown with the other. Ordinarily

form, as well as to make chicha. It is particularly prized, along with other colored ears, as ritual offerings to the saints or to ancient gods.

[20] The writer thanks don Jorge Leon of the Institute of Inter-American Affairs, Food Production Division, San José de Costa Rica, for the above information.

[21] The Boruca bean is also known in Guatemala, particularly in the west, where it is called *pinto*.